



**PUTT
TOGETHER.**

Puttshack **HOLIDAY PLANNING GUIDE**



RING IN THE SEASON WITH A PARTY THAT'S ABOVE PAR!

From end-of-year team celebrations to client holiday mixers, we bring the energy, the eats, and the actual fun! Our expert sales team will help plan it all. Our game faces are on, bar stocked, and kitchen is fired up...we're ready for you!

Every event includes:

- 1 Game of 9-Hole Mini Golf
- Reserved Area/Seating
- Choice of Menu
- Event Ambassador Team

What to expect:

Your Sales Manager will handle the details leading up to, and on the day of, your event. We'll kick things off in your reserved space, where you and your party will be greeted by your event team.

- This area is yours for the duration of your event!
- Food will be served the first hour of your event, but is not permitted on the course.
- Not to worry, drinks will be served both on and off the course and available for the entirety of your event.
- When it's time to play mini golf, your party will break out into groups of up to 6 guests.
- Your Sales Manager can help pre-select teams or we can randomize groups for those not as competitive!

Too good to be true? We thought you'd say that! The next few pages cover our food and beverage offerings to ensure your guests are satisfied!

Applicable taxes & service fees not included. Minimum revenue spends may be required. Additional restrictions may apply.



1

PICK YOUR MENU

What better way to get the party started than with our globally-inspired menus!

We already know you'll crave seconds, so food will be replenished for the first hour of the event. We have to make sure you're fueled up for the big game, of course!

MERRY & BRIGHT

PRICED PER PERSON; INCLUDES 1 GAME OF MINI GOLF

SWEET & SPICY CRANBERRY BRUSSELS SPROUTS **N**

Roasted brussels sprouts with spicy sweet sauce

BRIE CROSTINI **N**

Brie, spiced pumpkin seeds, dried cranberries, hot honey, toasted crostini

CRANBERRY & GOAT CHEESE SALAD **N**

Mixed greens, toasted pumpkin seeds, dried cranberries, champagne vinaigrette

WILD MUSHROOM TART **V • N • DF**

Rosemary-infused mushrooms, puff pastry & fried rosemary

ROASTED ROSEMARY POTATOES **V • GF**

Roasted potatoes with parmesan, lemon & rosemary

GARLIC ROSEMARY SHRIMP

Sauteed shrimp, garlic, orange, rosemary

BEEF TENDERLOIN SLIDERS

Chargrilled steak medallions, horseradish cream on toasted brioche

SMOKED PORK & BUTTERNUT SQUASH PUREE **GF**

Pulled pork with grilled fennel and butternut squash puree

HOT CHOCOLATE MOUSSE SHOOTERS **V**

Chocolate mousse, toasted mini marshmallows & peppermint



V = VEGETARIAN | **VG = VEGAN** | **N = NUTS/SEEDS** | **GF = GLUTEN-FRIENDLY** | **DF = DAIRY FREE**

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We prepare & serve products that contain peanuts, tree nuts, fish, shellfish, eggs, milk, soy & wheat. Regular kitchen operations involve shared cooking and preparation areas & food variation may occur. For these reasons we cannot guarantee that any menu item will be completely free of allergens.

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CHEERS & DELIGHT

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GOAT CHEESE CROSTINI **V**

Goat cheese, oven dried tomatoes, chargrilled crostini, reduced balsamic glaze

PEPPERONI BUZZ FLATBREAD

Mozzarella, premium pepperoni, hot honey, housemade honeycomb

MAKE IT VEGETARIAN by substituting with margherita flatbread

CLASSIC CAESAR SALAD

Romaine, house-made Caesar dressing, garlic croutons, fresh parmesan

SHIITAKE MUSHROOM POTSTICKERS **VG • N • DF**

Steamed & pan seared, tamari ponzu soy & sweet peach dipping sauces

SWEET HEAT SHRIMP SKEWERS **GF • DF**

Cajun & hot honey glazed grilled shrimp skewers

SOUTHWEST CHICKEN QUESADILLAS

Fire braised chicken, roasted corn, black beans, Chihuahua cheese, flour tortillas, fresh chimichurri

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SAMPLER

PRICED PER PERSON; INCLUDES 1 GAME OF MINI GOLF

HOUSE MADE POTATO CHIPS WITH AMAZING ONION DIP **V • GF**

House-made onion dip, house chip medley

CHEESEBURGER SLIDERS*

Angus beef patties, American cheese,
signature sauce, brioche buns

CLASSIC CAESAR SALAD

Romaine, house-made Caesar dressing, garlic
croutons, fresh parmesan

BBQ CHICKEN FLATBREAD

House marinated chicken, BBQ sauce, smoked Gouda,
red onion, jalapeños, San Marzano tomato sauce,
buttermilk ranch

MAKE IT VEGETARIAN by substituting with margherita flatbread

BACON JALAPEÑO TATER TOTS* **GF**

Jalapeño & poblano cheese sauce topped tater tots,
pecanwood bacon, buttermilk ranch



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PLUS UP WITH PLATTERS

Our platters are designed to complement your package, and are not available a la carte. Pricing is per platter, and each platter serves 12 guests. Platters are not replenished.

KOREAN BBQ PORK BAO BUNS **N • DF** | \$40

Steamed Asian buns, sriracha mayo, radish & fennel slaw, tarragon aioli, sesame seeds

KOREAN BBQ JACKFRUIT BAO BUNS **VG • N • DF** | \$40

Korean BBQ jackfruit, steamed Asian buns, vegan mayo, radish & fennel slaw, sesame seeds

BBQ BACON CHEESEBURGER SLIDERS* **N • DF** | \$42

Angus beef patties, cheddar cheese, pecanwood bacon, BBQ sauce, toasted brioche buns

BANG BANG SHRIMP* **N • DF** | \$42

Lightly breaded popcorn shrimp, spicy Asian glaze, toasted sesame seeds

CLASSIC CAESAR SALAD | \$26

Romaine, house-made Caesar dressing, garlic croutons, fresh parmesan

COCONUT BREADED SHRIMP* **DF** | \$44

Butterflied panko shrimp, sweet chili dipping sauce

THAI FRIED CHICKEN BITES **N • DF** | \$44

Thai-marinated fried chicken bites, Asian sweet chili & sesame glaze

MEDITERRANEAN LAMB SKEWERS* **GF** | \$56

Seven-spiced lamb skewers, peri-peri drizzle, minted yogurt dipping sauce
ONLY AVAILABLE IN CERTAIN VENUES

PERSIAN CHICKEN SKEWERS **GF** | \$55

Grilled saffron marinated chicken, spicy cilantro yogurt
ONLY AVAILABLE IN CERTAIN VENUES

HOUSE MADE POTATO CHIPS WITH AMAZING ONION DIP **V • GF** | \$28

House-made onion dip, house chip medley

MARYLAND CRAB DIP | \$48

Hot crab, spinach & artichoke dip, house chip medley

ASIAN CHOPPED SALAD **VG • GF • N • DF** | \$30

Cabbage, kale, scallion, red onion, bell pepper, carrots, sesame ginger dressing, crispy fried kale

ATLANTA HOT MUSHROOM SLIDERS **VG • DF** | \$40

Cayenne brushed fried mushroom, chipotle aioli, rainbow slaw, NorthStar pickles, pretzel buns

CAPRESE SKEWERS **V • GF** | \$28

Mozzarella, grape tomato, fresh basil, balsamic glaze

DESSERTS

DESSERT STATION **V** | \$20 PER GUEST

An assortment of the following items (not to be replenished):
Hot chocolate mousse shooters, spice cake bites with eggnog whipped cream, chocolate brownies with white chocolate drizzle & candy cane garnish

CHOCOLATE DESSERT SHOOTERS **V • GF** | \$47

Individually garnished house-made double chocolate mousse

STRAWBERRY DESSERT SHOOTERS **V • GF** | \$47

Individually garnished house-made strawberry mousse

CHOCOLATE BROWNIE BITES **GF** | \$32

Honduran chocolate brownie bites dusted with powdered sugar

POWDERED SUGARED BEIGNETS **V** | \$30

Mini beignets dusted in powdered sugar, dark chocolate & salted caramel dipping sauces

FRENCH MACARONS **V • N • GF** | \$32

Assortment of light & delicate almond meringue sandwiches

FRESH FRUIT SKEWERS **VG • GF • DF** | \$32

Seasonal fresh fruit

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PICK YOUR DRINK PACKAGE

What are we drinking? You choose the beverage package, and we'll mix things up! All beverage packages offer two hours of unlimited service and include soda, coffee and tea. Doubles, shots, shooters and specialty cocktails are not included. Drink tickets and hosted or cash bars are available upon request.

WINE & BEER

WINE

Seaglass Chardonnay
Sea Pearl Sauvignon Blanc*
Schmitt Söhne Riesling
The Wines of Francis Ford Coppola Cabernet Sauvignon
Domestic Beers
(Bottles & Cans, Drafts)

BEER & BEYOND

Truly Hard Seltzer (Cans)
N/A Beers (Bottles & Cans)

PREMIUM

INCLUDES CALL PACKAGE OPTIONS

SPIRITS

Tito's Handmade Vodka
Grey Goose Vodka
Bombay Sapphire Gin
Tanqueray No.10 Gin
Patron Silver Tequila
Templeton Rye Whiskey
Crown Royal Canadian Whiskey
Maker's Mark Bourbon
Johnnie Walker Black Label
Hennessy Cognac

WINE

Coppola Diamond Collection Rosé of Pinot Noir
Sofia Sparkling Brut Rosé
Maschio Prosecco Brut *
The Wines of Francis Coppola Chardonnay
Kim Crawford Sauvignon Blanc
Maso Canali Pinot Grigio
Seaglass Pinot Noir
Hahn GSM Rhône Blend*
Joel Gott 815 Cabernet Sauvignon
The Wines of Francis Coppola Cabernet Sauvignon

BEER & BEYOND

Local Rotating Draft
Craft Beer (Bottles & Cans)

CALL

INCLUDES WINE & BEER PACKAGE OPTIONS

SPIRITS

Zero Proof Cocktails
Helix 7 Vodka
Askur Yggdrasil 45 Gin
Campo Bravo Plata Tequila*
Bacardi Silver
Bacardi Gold
Captain Morgan
Jim Beam Black Label
Jack Daniels

BEER & BEYOND

High Noon (Cans)

ZERO PROOF

ZERO PROOF COCKTAILS

N/A Spritz
H2NO Ranch Water
Cotton Candy Crush
Passion Fruit Lemonade
N/A Beers (Bottles & Cans)

BEER & BEYOND

HOP WTR Red
Ruby Grapefruit
Red Bull

*SUBSTITUTED WITH SIMILAR ITEM IN PITTSBURGH AND PHILADELPHIA VENUES





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PLUS UP WITH A FESTIVE TOUCH

Make your event unforgettable by adding a festive signature cocktail! The below options are available to be added to your selected beverage package for \$5 each per guest.

HOLIDAY COCKTAILS

YULE MULE

Vodka, orange & cranberry juices, ginger beer

CAPPUCINO MARTINI

Vodka, RumChata, cold brew, cold foam

HOLIDAY PALOMA

Tequila, cranberry, grapefruit

YUZU 75

Bombay Sapphire, yuzu, prosecco



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